

THE TULALIP TRIBES
TGO/QCC/BINGO
Job Description

JOB TITLE: Food & Beverage Line Cook

POSITION NUMBER: ON-GOING

NOTE: Sections in box are minimum requirements that all applicants must have to be considered for this job. These requirements must be stated on your application form to be considered for this position.

The Tulalip Tribes publicly announces that Indian Preference in hiring shall apply to Tulalip Tribal job opportunities.

EDUCATION:

- ☐ High School Diploma or GED equivalent preferred.

*If applicant does not meet this education requirement, the employer will allow 6 months from date of hire to obtain the requirement as a condition of employment.

SKILLS:

- ☐ Must have good grooming habits and manners.
- ☐ Must be capable of working fast and on as many as 30 orders at a time.
- ☐ Must be able to coordinate cooking times with co-workers.
- ☐ Must be able to prep red meat, fish, shellfish, poultry and pastas.
- ☐ Must have the ability to remain calm under stressful situations.
- ☐ Must be able to read and produce written recipes to specifications.
- ☐ Must have a good understanding of US measurements, weight and volume.
- ☐ Must be skilled with knives.

EXPERIENCE:

- ☐ Minimum of two (2) years experience sautéing.
- ☐ Minimum of one (1) year experience working in a full service dinner house as a Line Cook.
- ☐ Minimum of one (1) year experience cooking seafood, breakfast and fry cook menu items.
- ☐ Minimum of six (6) months experience grilling, broiling, and steaming of foods.

OTHER REQUIREMENTS:

- ☐ Must be 18 years of age or older. * (Attach documentation with application)
- ☐ Must obtain and hold a Food Handler's card within 60 days from date of hire.
- ☐ Must have knowledge of HACCP.
- ☐ Must be flexible to work all venues in a similar position.
- ☐ Will be responsible for the deliverance of the highest level of customer service to guests, VIP's, and co-workers.
- ☐ Must attend mandatory guest service training.
- ☐ Must be flexible to work both Casino sites, the "New" Tulalip Casino and the Quil Ceda Creek Casino.
- ☐ Must be able to work any shift assigned to include days, swing, grave, weekends and /or holidays.
- ☐ Must be able to obtain a Class II certification, and be licensed, with the Tulalip Tribal Gaming Agency.
- ☐ Must have successful employment history with the Tulalip Tribes and/or other employers.

Physical Characteristics and/or Prerequisites:

- ☐ Manual and finger dexterity for the preparation foods.
- ☐ Must be able to stand for prolonged periods of time.
- ☐ Tolerance to be exposed to hot grills, stoves and ovens.
- ☐ Must have tolerance to work in a smoke-filled environment.
- ☐ Ability to lift objects weighing up to 40 pounds occasionally.
- ☐ Tolerance to be exposed to cleaning solvents and detergents on a daily basis.

Casino Department: Food & Beverage

Employee Classification: Non-exempt

Job Summary: Prepares breakfast, lunch, and dinner cooking to order for casual dinning. Understands basic cooking procedures, prep work, sauté, broiler, pan and deep fry cooking, poaching, steaming, braising, roasting, and baking.

Employee Reports To: HOH Supervisor or designee

Specific Duties Performed:

1. Prepares all foods to facilitate operations in the Cedars Grill.
2. Performs line cooking, grilling, broiling, sautéing, steaming, and prep work.
3. Performs routine daily cleaning.
4. Prepares soups and salads for wait staff.
5. Organizes walk-ins and storage areas, proper rotation FIFO.
6. Responsible for implementing and upholding health and sanitation standards.
7. Must maintain high standards of quality and appearance for all food prepared and served.
8. Works in conjunction with Expeditor to insure quality, consistency, and specifications are upheld.
9. Promotes positive work relations and communication with all casino team members.
10. Follows "Clean as you work" and accident prevention policies at all times.
11. Helps to develop recipes and specs with HOH Supervisor and Chefs.
12. Ability to convert recipes, adjusting standardized recipe yields up or down.
13. Knows and follows Mise En Place.
14. Maintains and operates equipment properly. Complete working knowledge of the safe and efficient use of all kitchen equipment. All equipment and utensils will be broken down, cleaned and re-assembled after each use.
15. Performs other job duties as deemed necessary or requested by HOH Supervisor or management.

Terms of Employment: This is a Regular Full-time position requiring 40 hours per week or 2080 hours per year.

Pay Range: \$12.72 per hour

Opening Date: On-going

Closing Date: Until filled

Please return your completed application to the Tulalip Resort Casino Receptionist by the closing date and time.

*** Required documents must be submitted prior to interviewing***